

CONSOMME BRUNOISE

YIELD: 5 PORTIONS

3 pt	Chicken Stock
2	Whites of eggs
½	Yellow Onion, Chopped
1	Stock Celery, Chopped
1	Chicken Breast, Chopped
1	Carrot, Chopped
1 oz	Leeks Chopped
1 each	Bouquet Garni
	Salt to taste

1. Place stock in large saucepan.
2. Place the next 6 items in the food processor and process until smooth but not pastey.
3. Bring stock to a light simmer, add the bouquet garni and then add the raft mixture.
Gently simmer for one hour. Do not break or disturb the raft on top.
4. Ladle out required amount of consommé and strain through cheesecloth.
5. Serve with julienne of carrots and onion (about 4 pieces of each) as a garnish.
- 2.